

Chamaeleon

Marche Bianco



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Marche Bianco IGT

VINE:

Malvasia di Candia 60%, Passerina 20% Pecorino 20% **VINEYARD:**

Exposure: south - west

Ground: clava - sandy

Kind of plant breeding: counter espalier

Pruning: Guyot

GRAPE HARVEST:

Manual harvesting.

VINIFICATION:

Straightening without pressing and fermenting in steel. Maceration on its skins for about 6 months.

FEATURES:

Golden yellow. Apricot nose, honey, broom, aromatic herbs and citrus fruits. Peppered. Entrance into the mouth with freshness. Pleasant tannic presence.

COUPLING:

Structured and rich dishes like braised meat.